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Oct 8, 2002

DERWENT-ACC-NO: 2003-335902

DERWENT-WEEK: 200332

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TITLE: High nutritional buckwheat and natto as health food is prepared by mixing buckwheat and yam with cooked rice and steamed soy bean and inoculating with *Bacillus natto*

PATENT-ASSIGNEE:

ASSIGNEE

CODE

OYAMA TOFU KK

OYAMN

PRIORITY-DATA: 2001JP-0136701 (March 29, 2001)

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PATENT-FAMILY:

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JP 2002291436 A

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APPLICATION-DATA:

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March 29, 2001

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INT-CL (IPC): A23 L 1/10; A23 L 1/20; A23 L 1/30

ABSTRACTED-PUB-NO: JP2002291436A

BASIC-ABSTRACT:

NOVELTY - A high nutritional buckwheat and natto is prepared by mixing buckwheat and yam with cooked rice and steamed soy bean and inoculating the above mixture with *Bacillus natto*.

USE - As nutritional food.

ADVANTAGE - The nutritional food has natto kinase and protease activity, vitamin K2 production ability and reinforces the function of capillaries such as rutin with strong antioxidation function.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TER MS: HIGH NUTRIENT BUCKWHEAT NATTO HEALTH FOOD PREPARATION MIX BUCKWHEAT YAM COOK RICE STEAM SOY BEAN INOCULATE BACILLUS NATTO

DERWENT-CLASS: D13